Claims

1. Process for the preparation of a spoonable, soured non-dairy cream comprising from 5 to 35 wt% fat, from 0.05 to 15 wt% protein, 0.01 to 3 wt% biopolymer, said cream product having a pH value between 4.0 and 5.8 said process comprising the steps of
   (a) preparation of an aqueous premix comprising at least protein and preferably fat
   (b) heating the mixture obtained in step (a)
   (c) acidification to a pH from 4.0 to 5.8
   (d) mixing in of a biopolymer
   (e) heating the mixture obtained in step (d)
   (f) cooling to a temperature below 20 °C.

2. Process according to claim 1 wherein after step (a) or (b) the obtained mixture is homogenised at a pressure of between 100 and 400 bar, preferably at a temperature above the melting point of the fat.

3. Process according to any of claims 1-2 wherein the mixture of step (e) is homogenised before step (f), preferably at a pressure of between 100 and 400 bar, and preferably at a temperature above the melting point of the fat.

4. Process according to any of claims 1-3 wherein biopolymer is selected from the group comprising carrageenan, tara gum, guar gum, locust bean gum, gellan, alginate, methylcellulose, pectin, xanthan gum or a combination thereof.

5. Non-dairy cream obtainable by the process according to any of claims 1-4.

6. Spoonable soured non-dairy cream comprising a dispersed oil phase and a continuous aqueous phase said cream comprising from 5 to 35 wt% fat, said fat being either a vegetable oil or marine oil or a combination thereof; from 0.05 to 15 wt% protein in the form of a protein phase, 0.01 to 3 wt% biopolymer, said cream having a pH value between 4.0 and 5.8, wherein the cream comprises a phase separated water phase comprising a biopolymer phase and a protein phase, wherein the phase volume of the biopolymer phase is from 10 to 60 vol% on total product volume.

7. Spoonable soured non-dairy cream according to claim 6 wherein the phase volume of the biopolymer phase is from 10 to 40 vol%, preferably from 20 to 40 vol% on total product volume.

8. Spoonable non-dairy cream according to any of claims 6-7 wherein the viscosity of the biopolymer phase is from 10 to 20 mPa.s at a shear rate of 100 s^{-1} determined at 40 °C.